

DINNER



Purveyors of Fine Food and Spirits
in the Historic Hotel Strasburg



Fine Dining in a Casual Setting – steaks, chops, seafood, and our
neighborhood meals.

Hours

Monday – Thursday – Noon to 9:00 p.m.

Closed Tuesday

Friday & Saturday – Noon to 10:00 p.m.

Sunday – Noon to 7:00 p.m.

Appetizers

Stuffed Mushrooms

Silver Dollar Mushrooms stuffed with jumbo lump crabmeat, bacon and cheddar cheese

Jumbo Shrimp Cocktail

Served with lemon and traditional cocktail sauce

Spicy Black Bean Dip

This Costa Rican specialty served with rainbow tortilla chips

Boat of Escargot

Sauteed in garlic butter and served with crostini

Asparagus Fries

These spears of asparagus are crispy on the outside, soft on the inside, completely addictive and served with a horseradish cream sauce

Sweet Potato Fries

Delicious and full of healthy anti-oxidants! Served with a brown sugar butter sauce

Hot Crab and Artichoke Dip

Lump crab meat and artichoke baked to perfection with melted cheese and toasted Focaccia points

Crispy Jumbo Chicken Wings

One dozen served with your choice of honey BBQ, mild, hot, suicide or garlic butter and bleu cheese and celery ; Extra Bleu Cheese dressing

Soup and Salad

Dressings include: *French, Blue Cheese, Ranch, Thousand Island, Raspberry Vinaigrette, Balsamic, Italian, Oil and Vinegar, Honey Mustard and House*

Iron Horse French Onion Soup

Our version with rich broth, onions, croutons and topped with Gruyere and Provolone and browned until golden

Baked Tomato Soup

Our chef's specialty tomato soup, topped with croutons, cheese and baked

Soup du Jour

Ask your server about today's selections Priced Daily

House Tossed Salad

Mixed greens served with cucumber, tomato, red onion, hard-boiled egg and croutons

Strasburg Caesar Salad

*Romaine, parmesan cheese, croutons and creamy caesar dressing
With Grilled Chicken ; With Grilled Shrimp With Grilled Salmon*

Cobb Salad

Mixed greens, hard-boiled egg, tomato, black olives, bacon and turkey strips topped with crumbled Blue cheese and your choice of dressing

Entrees

Starch and Vegetable of the day are Chef's Choice so please ask your server.
We will gladly make your meal lower carb by substituting vegetables for your starch.



Never underestimate the difference between ordinary Angus beef and the
Certified Angus Beef brand.... Angus beef at its BEST.



Certified Angus Beef Filet Mignon

Our filet topped with a merlot demi-glace

Certified Angus Beef N.Y. Strip

Topped with a burgundy reduction sauce. 12 ounce

Certified Angus Beef Delmonico Rib Eye

Served in its natural jus. 12 ounce

**** Add 1 Jumbo Lump Crab Cake to ANY steak ****

8 oz Certified Angus Beef Hamburger

Served with fries , lettuce and tomato

Add bacon, cheese, caramelized onions or shrooms

Triple Steak

Start with a marinated Portabella mushroom steak, add our Atlantic Salmon filet and cap with our succulent Filet Mignon all topped with a butter and garlic sauce

Smoked Pork Chops

Two pan-roasted, six-ounce, center-cut pork chops served with red & white cabbage braised in a cranberry 'au jus

Broiled Portabella Steaks

Portabella mushrooms marinated in a roasted garlic balsamic vinaigrette and topped with melted gorgonzola cheese

Katie's Chicken

Divan style boneless chicken breast with broccoli florets

Rebekah's Chicken

Our boneless breast served in a poppyseed cream sauce

Chicken Marsala

Boneless breast sauteed with shitake mushrooms in a Marsala reduction

Sauerbraten

Our version of this Rhineland specialty is marinated and served with Spaetzle, red cabbage and a lebkuchen spice gravy

Atlantic Salmon Filet

Broiled filet drizzled with sundried tomato pesto 23

Hotel Strasburg Broiled Jumbo Lump Crab Cakes

This old favorite served with traditional cocktail and tartar sauce

Shrimp Scampi

Jumbo shrimp sauteed in a white wine and garlic butter sauce and served over rice

Stuffed Jumbo Shrimp

Stuffed with lump crabmeat and served in a white wine and garlic butter sauce

Vegetable Stir-Fry

A medley of vegetables topped with crumbled Gorgonzola

Crispy Half Duck

Tender, semi-boned duck roasted and topped with orange sauce

Features, Beverages & Desserts

We offer a wide selection of aperitifs and after-dinner drinks for your enjoyment

Beverages

Coffee and Tea

Fresh made regular or decaf

Cappuccino or Espresso

Your Flavor Choice for

Soda

We offer a selection of Pepsi products

Iced Tea and Lemonade

"Imported from Lancaster County" – Turkey Hill's finest

Desserts

Made locally at Simmons Bakery and Sugarplums and Tea; our selection changes daily so please request to see the dessert tray

R L Buller Muscat – Smooth and unctuous, richly sweet and brimming with Muscat spiciness, finishing with toffee and prune flavors that mingle beautifully 375ML 22

Neighborhood Meals

(Not Available Friday or Saturday)

Carolyn and Pete Shepard's Pie

Our version baked and topped with mashed potato and Cheddar cheese

Prepared with delicious Certified Angus Beef ground beef

T.L. Brackbill's Chicken and Waffles

Our version of this century old dish is served on

waffle wedges and the vegetable of the day

Features

We offer a changing array of daily and weekly features including German and Austrian specialties as well as fish, pasta and veal dishes.

Please ask your server for this weeks features

We accept all major credit cards and cash. Sorry, no scrip, foreign currency, or other items of barter including goats.

Our menu selections and prices may change without notice due to availability; gratuity is not included (no incluye, non-compris, non incluso, nicht inbegriffen); 18% will be added for parties of eight or more. We try our best to accommodate any special needs.

Please drink responsibly and drive safely.

Wine

We offer a wide selection of wine from nearby Twin Brook Winery. Please note that at times we may be out of your request so we may offer a substitute. Please drink responsibly.

By the Glass (including all Twin Brook) :

Merlot, Chablis, Cabernet Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Shiraz, Lambrusco, Bordeaux, White Merlot Champagne

By the bottle Twin Brook

Pinot Gris – A dry Alsatian style wine with just a hint of oak, full bodied and smooth

Chardonnay – light and lively with great fruit and a hint of oak

Cabernet Sauvignon – Barrel aged, slightly tannic, peppery medium bodied red

Springhouse Red– Black raspberry flavors dominate this sweet, fruity red made primarily from Norton, a Native American grape

Springhouse White – Sweet and fruity, made from the Niagara grape

Strasburger – Light, fruity red with strawberry and apple aromas

2006 Vidal Reserve - sweet, fruity white with hints of guava and pineapple

Cloctower White – Made from the Gewürztraminer hybrid, sweet with hints of ripe peach

Consiglieri - off-dry, ruby red Chianti-style; fruit forward berry flavors with a nice tannic finish

Spiced – Sweet, spiced with cinnamon, nutmeg and cloves

Sutter Home White Merlot - Sweet cherry and raspberry aromas. Calif.

Sutter Home White Zinfandel – Sweet, soft and fruity. And Denise said so! Calif.

Cavit Pinot Grigio – Dry and crisp with floral and fruit scents. Northern Italy.

Rosemount Estate Chardonnay – Aroma of peach, melon and stone fruits. SE Aust

Jacob's Creek Chardonnay – soft and silky with modest apple, pear and spice. SE Aust

Nimbus Estate Sauvignon Blanc – Aromas of lemongrass, citrus zest, green apples and hints of oak. The flavors are similar with faint hints of nuttiness. Chile

Peter Geiben Riesling Kabinett Mosel-Saar-Ruwer Kaseler Nies'chen – Flavors of lime, nectarine and grapefruit, this white is intense and juicy. Germany

Lindemans Bin 99 Pinot Noir – Raspberry, dark cherry & bramble leaf. Adelaide Hills

Lindemans Bin 50 Shiraz - Berry, liquorice and spice flavours. Multi Region Australia

Lindemans Bin 45 Cabernet Sauvignon - Cherry and berry flavours. SE Aust

Rosemount Shiraz – A mouthful of blackberry, cherry, pepper & floral flavors. SE Australia

Viña Montes Colchagua Valley Merlot – Tasty, with briary tannins carrying good black cherry and blackberry fruit notes. Shows a touch of toast on the finish. Chile

Domaine Fincham Costieres de Nimes Red Note – Juicy and fresh Grenache-Syrah blend has a focused beam of black cherry laced with roasted herb, tobacco and mineral notes. So Rhône

Mouton Cadet – our traditional Bordeaux

Beer

We offer a wide selection of hops from around the globe. Please note that at times we may be out of your request so we may offer a substitute. Please drink responsibly.

Draught:

Sampler – 4 ounces of any 3 of any draught

Yuengling Lager – Deep Amber color and mild hop character, reminiscent of a turn-of-the-century brew. From America's Oldest Brewery.

Miller Light – because Denise said so.

Warsteiner – "The Best Selling German Beer in the World" (Impact Intl). Brewed from the soft waters of Germany's ancient Kaiserquell and forest springs since 1753.

Fat Dog Stout – From Stoudt's Brewing Co. this imperial-style stout has a full body, a rich hearty dark-chocolate taste and a coffee-like finish.

Lancaster Brewing Amish 4 Grain -This ale summons the sweetness of oats, the complexity of rye and the smoothness of malted wheat balanced with noble Saaz hops.

Hoegaarden – this authentic Belgian wheat beer's unique appearance is mirrored by its one-of-a-kind taste - sweet and sour beer with a little bitterness, slightly spicy, with a strong touch of coriander and a hint of orange. Refreshing, a little quirky (like the owner!), and decidedly different - naturally.

Domestic Bottled:

- Yuengling Black & Tan, Lager, Lager Light
- Lancaster Brewing Amish Ale, Strawberry Wheat
- DogFish 60 Minute IPA
- Victory HopDevil -Sierra Nevada
- Rolling Rock - O'Doul's
- Raspberry Sparkletini
- Coors Original, Light, Blue Moon
- Budweiser, Light, American Ale
- Miller High Life, Lite, MGD
- Michelob, Ultra
- Brooklyn Brewery Chocolate Stout
- Leinenkugel's Sunset Wheat
- Stoudt's Scarlet Lady, American Pale Ale
- Conestoga's Spring House Brewing Seven Gates Pale Ale

Imported Bottled:

- Mexico – Corona Extra, Light, Negra Modelo
- Canada – Molson Golden, Labatt Blue
- Europe – Heineken, Pilsner Urquell, Becks, Warsteiner & Warsteiner NA, Amstel Light, Stella Artois, Smithwicks, Späten, Lindeman's Framboise, Newcastle Brown Ale

- Ask about our Seasonal Selections

HISTORICAL PERSPECTIVE

Welcome to the Iron Horse Inn and Conestoga Waiting Room. For over a century this site has been the place to come to in Strasburg for fine food and spirits. The building dates to 1875 when it was built as a Dry Goods store. In the early 20th Century it was converted to The Hotel Strasburg providing lodging, spirits and entertainment for travelers to the area. Later in the 1900's the building was a stop on the Conestoga Trolley Line and locals came to know us as Devines Café. In the 1970's the current name was adopted in recognition of the railroading industry in the area. Over the years many have come to sit and talk, eat and quaff a cold beverage. Join us for lunch, dinner or just a drink – we'd like nothing more than to hear the chatter again discussing the events and gossip of the day!